

HOOVER



INSTRUCTIONS FOR USE

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OVEN FUNCTIONS

ELECTRICAL CONNECTION

- **Warning:** This appliance must be earthed.
- Electrical installation must comply with all relevant local and national regulations. Make sure that the voltage supply is the same as the voltage shown on the rating plate positioned on the lower part of the front of the oven.
- This appliance must be connected to an a. c. single phase 230V, 50Hz electricity supply.
- The total rated load is 4.120 kW, connect the appliance accordingly.
- Fit an all-pole On/Off switch between the appliance and the power supply with minimum contact separation of 3 mm.

BEFORE USING THE OVEN

- For best use of this oven read the instructions for use carefully and keep them in a safe place.
- Remove the cardboard and polystyrene protection from inside the oven.
- Clean the inside of the oven with non abrasive soap and warm water.
- Remove the accessories from the oven and heat it at the maximum temperature for about 1 hour to remove the odour and fumes from the insulating material and the protective greases.
- The window should be kept open during this operation.

SAFEGUARDING THE ENVIRONMENT

1. Packing

- The packaging material is 100% recyclable, as confirmed by the recycling symbol .

2. Oven

- The oven has been manufactured with recyclable or reusable material. Dispose of it following the local regulations for waste disposal. If the oven is to be scrapped, cut off the power cable.

PRECAUTIONS AND GENERAL RECOMMENDATIONS

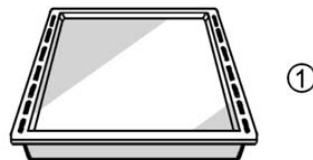
- This oven is designed solely for use as a home appliance for cooking food. Any other use is forbidden. The manufacturer assumes no responsibility for damage caused by improper or incorrect use.
- Any repairs or servicing must be carried out exclusively by a qualified technician.
- Never expose the oven to atmospheric agents.
- Do not put heavy objects on the doors because they could damage the oven cavities and hinges. Do not cling to the doors.
- Never hang anything heavy on the oven doors handles.
- **Do not cover the bottom of the oven with aluminium foil or other objects.**
- The oven doors must close properly. The door seals must be kept clean.
- Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.
- Fruit juice drippings from the baking tray may leave permanent stains. We recommend the oven be cleaned before reusing it.
- Never drag pots and pans across the bottom of the oven to prevent the coating from being scratched.
- Residual condensation after cooking could damage the oven and surrounding kitchen units in time. We recommend that you:
 - set the lowest temperature;
 - cover food;
 - remove food from the oven;
 - dry the wet parts when the oven is cool.
- The front panel and the handle of the oven doors warm up when the appliance is switched on for a long time at high temperatures.
- Never touch the oven with any wet part of the body and do not operate it with bare feet.
- Do not pull the appliance or the power supply cable to disconnect them from the electrical supply.

- **Keep children away from the following elements as they are sources of danger:**
 - the oven and its controls, especially when in operation and immediately afterwards to avoid injury.
 - packaging (bags, polystyrene, metal parts, etc.)
 - an oven to be scrapped.
- Make sure that the electrical cables of other appliances used near the oven do not touch hot parts and are not trapped in the oven doors.
- **Attention:** Steam and smoke are vented through an opening located between the control panel and the top oven door. Do not obstruct the vent opening.
- Do not place inflammable material in the oven or nearby: a fire may break out if the oven is inadvertently switched on.
- Use oven gloves to remove pans and accessories, when the oven is hot.
- If alcoholic beverages are added when roasting or cooking cakes and sweets (for example, rum, cognac, wine, etc.) remember that alcohol evaporates at high temperatures. It may happen that vapours released by the alcohol can catch fire when they are in contact with the electric heating element.
- Do not heat sealed containers in the oven (except for packages specifically designed for this purpose; see the manufacturer's instructions). The pressure that develops inside the packaging might cause it to explode, damaging the oven.
- Do not use containers made of synthetic material for cooking (except for packages specifically designed for this purpose; see the manufacturer's instructions). They could melt at high temperatures.
- Keep an eye on the oven if you are using a lot of fat or oil. Oil and fat can overheat and catch fire!
- Never pull out fully loaded shelves. Use extreme caution.

OVEN ACCESSORIES

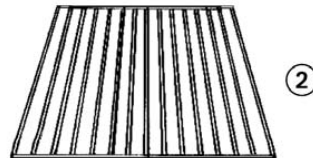
Drip tray ①

The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.



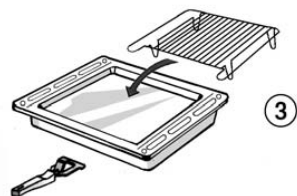
Wire shelf ②

To be used to cook food or as a support for pans, cake tins or any other cooking container. It can be positioned on any level available.



Kit "Grill Pan Set" ③

The set comprises a grid, to be placed on the drip tray, and one handle.



CARE AND CLEANING

Important: Do not use water pressure cleaners or steam cleaners.

Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface. In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

Oven cavity

- Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.
- After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.
- With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.) condensation may form on the inside of the doors and the seal. When the ovens are cool, dry the inside of the doors with a cloth or sponge.
- Clean the glass of the doors with a suitable liquid detergent.

Replacing the bulb

Warning: Disconnect the appliance from the power supply.

To remove the side runner frame, push it simultaneously down and towards the centre of the oven (**A**-fig.1). Then lift the side runner frame upwards to release it from the cavity wall (**B**-fig.1).

Prise off the glass cover **C** using a screwdriver **E**.

Change the lamp **D** (fig. 2).

Refit the glass cover, pressing it slightly (fig. 2).

To refit the side runner frame, follow the steps above in reverse order.

Removing the oven doors (for cleaning)

To facilitate cleaning, the oven door can be removed as follows:

Hinges **F** are provided with two movable bolts **G**.

When bolt **G** is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it outwards; hold the sides of the door near the hinges when performing these operations.

To refit the door, insert the hinges into their seats and open the door fully.

Remember to rotate the two movable bolts **G** used to hook the two hinges before closing the door (fig. 3).

WARNING

- **Take care not to dislodge the hinge lock system when removing the door as the hinge mechanism has a strong spring system!**
- **Do not immerse the door in water at any time.**

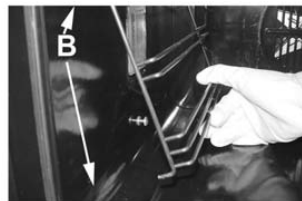
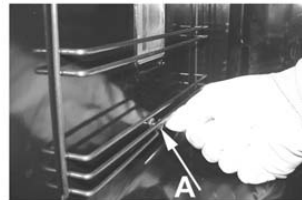


Fig. 1

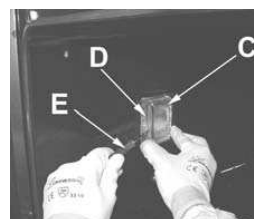


Fig. 2

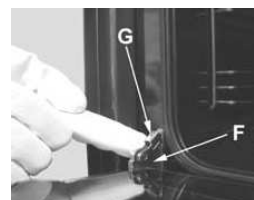


Fig. 3

TROUBLE -SHOOTING GUIDE

1. The oven does not heat:

Check:

- Has the selector knob been set to the required function?
- Has the temperature been set?
- Is there a power failure?

2. The interior light does not switch on:

Check:

- Is there a power failure?
- Is the bulb faulty? If so, replace it.

AFTER SALES SERVICE

Service centre

Before calling the Service Centre

If the oven is not working, we recommend that:

-you check that the oven is properly plugged into the power supply.

If the cause of the fault cannot be detected:

disconnect the oven from the mains, do not touch the oven and call the after sales service.

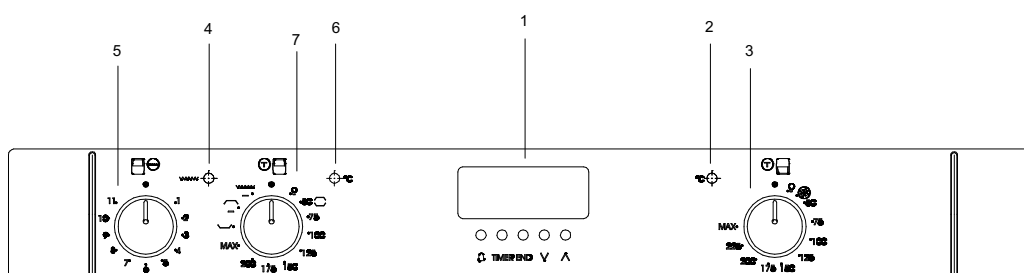
Before calling the Service Centre remember to make a note of the serial number on the serial number specifications plate positioned on the right side of the bottom cavity.

The oven is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.

DECLARATION OF CONFORMITY CE

- This oven is intended to come into contact with food products and conforms with European Directive 89/109/EEC.
- This oven has only been designed for use as a cooking device. Any other use (such as heating rooms) is to be considered improper and, as a consequence, dangerous.
- This oven has been designed, built and sold in compliance with:
 - the safety requirements of "Low Voltage" Directive 73/23/EEC;
 - the protection requirements of EMC Directive 89/336/EEC;
 - the requirement of Directive 93/68/EEC.

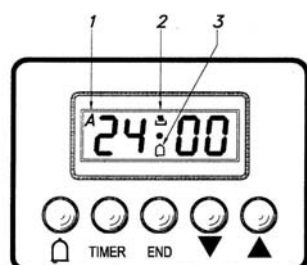
CONTROL PANEL



1. Programmer (for bottom oven only)
2. Bottom oven temperature light
3. Bottom oven function selector
4. Top oven grill control light
5. Top oven grill control knob
6. Top oven temperature light
7. Top oven function selector

***Warning: The cooling fan (not visible) still works for a few minutes after the oven is switched off to allow an optimal cooling of the appliance.**

ELECTRONIC PROGRAMMER (FOR BOTTOM OVEN ONLY)



- Auto
- TIMER** Cooking time with auto function (duration)
- END** End of cooking time (end time)
- Move back numbers in all programs
- Move forward numbers in all programs
- Automatic program
- Duration and manual mode
- Minute minder

Settings

If a function button is briefly pressed and released, the selected function is displayed for 5 seconds. Within this time, it is possible to select a function. Five seconds after the function button is released or after setting is completed, the display returns to the time of the day. When a programme has been set, it automatically starts immediately. The selection of a function is accompanied by an acoustic signal.

Digital clock

- The programmer is complete with a digital clock which has an illuminated display showing the hours and minutes. When the appliance is first connected to the power supply, and after any power failures or disconnections, the time can be set with the +/- buttons.
- The counting-up/counting-down speed increases/decreases when the buttons are held down.
- Select the time of the day function by pressing the cooking time and end of cooking time buttons simultaneously, and set the time of day with the +/- buttons. When you set the clock, all previously set programmes are cancelled.

Semi-automatic operation with cooking time

- Turn the oven on and set the desired temperature.
- Press the cooking time button and set the required time with the + button (e.g. for 30 minutes cooking time, enter 30 minutes). The "A" indicator and cooking pot symbol come on. When the cooking time has elapsed, the oven switches off, the acoustic signal sounds and the "A" indicator starts blinking. To mute the alarm, press the cooking time and end of cooking time buttons simultaneously. The oven will then return to manual mode.

Semi-automatic operation with end of cooking time

- Turn the oven on and set the desired temperature.
- Press the end of cooking time button and set the required end time with the + button (e.g. if the actual time of the day is 14.00 and you require 30 minutes cooking, enter 14.30). The "A" indicator and cooking pot symbol will come on. When the time of the day reaches the end of cooking time, the oven switches off, the acoustic signal sounds and the "A" indicator starts blinking. To mute the alarm, press the cooking time and end of cooking time buttons simultaneously. The oven will then return to manual mode.

Fully automatic operation

- Turn the oven on and set the desired temperature.
- Press the cooking time button and set the required time with the +/- buttons (e.g. for 30 minutes cooking, enter 30 minutes). The "A" indicator comes on.
- Select the end of cooking time. The earliest possible end time is displayed. Set the required end of cooking time with the + button (e.g. to finish cooking at 14.00, enter 14.00). The oven switches on at the specified time (e.g. if the end of cooking time is 14.00 and the cooking time 30 minutes, the cooking cycle will start at 13.30) and switches off when the established cooking time has elapsed. After the automatic cooking cycle has ended, the "A" indicator starts blinking accompanied by the acoustic signal. To mute the alarm, press the cooking time and end of cooking time buttons simultaneously. The oven will then return to manual mode.

Minute minder

Press the minute minder button and set the required time with the +/- buttons.

As the set time elapses the bell symbol remains alight. When the set time has elapsed, the acoustic signal sounds. To mute the alarm press the timer button. The minute minder does not control any oven function.

Acoustic signal

The acoustic signal sounds at the end of a minute minder cycle or a cooking cycle for a period of 7 minutes. Once you have set the clock on the time of day (with all the other functions cancelled), you can set the level of the acoustic alarm by pressing the - button. Three levels are available (low - medium - high).

Setting error

This will be indicated by the acoustic signal and by the blinking auto symbol. The faulty setting can be corrected by resetting either the cooking time or the end of cooking time or by cancelling the programme.

Cancelling a programme

To cancel a programme press the cooking time and end of cooking time buttons simultaneously. This will select the manual function. Every programme will be automatically cancelled, once it has come to an end.

OVEN FUNCTIONS

Top oven functions table	
Function	Description of function
● OVEN OFF	-
💡 LAMP	To switch on the oven light.
☐ STATIC	- To cook meat, fish and poultry in the oven. - Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. - It is advisable to use the second or third level. - Turn the selector knob "7" clockwise and set the desired cooking temperature between 50°C and 230°C. - The thermostat light "6" switches on. - The oven light switches on. - When the required temperature has been reached, the thermostat light will switch off. - At the end of cooking. - Turn the selector knob "7" anticlockwise to position "I".
⌋ BOTTOM HEATING ELEMENT	- To finish cooking fruit or cheese cakes or to thicken sauce. - Use this function for the last 10/15 minutes of cooking time.
⌋ TOP HEAT ONLY	- For browning food. - Use the upper heating element for the last 10 or 15 minutes of cooking time.
⌋ DOUBLE GRILL	- To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. - Preheat the oven for 5 min. with the door closed. - For best results, leave the oven door open when grilling. - Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. - Turn the food during grilling. - Once the function has been selected, turn the power knob "5" clockwise to the required power level (1-11). The thermostat indicator light switches on; when the required cooking power is reached it will turn off.

SWITCHING ON THE OVEN

Please operate as follows:

- Turn the selector knob "7" clockwise to the symbol of the required function.
- The oven light switches on.
- When the required temperature has been reached, the light will switch off.
- At the end of cooking turn the selector knob "7" anti-clockwise to Position "●".

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Chicken	☐	yes	1	200	55 - 65
Steak and kidney pie	☐	yes	1	180	110 - 120
Victoria sandwich cake	☐	yes	2	180	25 - 35
Semi-rich fruit cake	☐	yes	2	140	170 - 200

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Grill power level	Cooking time min.
Toast	⌋	yes	11	1 - 3
Pork chops	⌋	yes	11	30 - 35
Spits	⌋	yes	11	35 - 40
Bacon rasher	⌋	yes	11	15 - 20
Sausages	⌋	yes	11	25 - 35

N.B.: Cooking times are indicative.

OVEN FUNCTIONS

Bottom oven functions table	
Function	Description of function
● OVEN OFF	-
💡 LAMP	To switch on the oven light.
🌀 FORCED AIR FUNCTION	To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.

SWITCHING ON THE OVEN

- Turn the knob "3" clockwise to the required temperature. The thermostat light switches on. When the required temperature has been reached, the light will switch off.
- The oven light switches on.

At the end of cooking time:

- Turn the knob to "●" position.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Apple plate	🌀	no	2	180	35 - 45
Small cakes	🌀	no	1 + 3	175	35 - 40
Scones	🌀	yes	1 + 3	200	10 - 15
Roast beef + potatoes + fruit pie	🌀	no	1	190	60 - 70
			3		35 - 40
Yorkshire pudding (12 buns)	🌀	no	2	200	25 - 30

N.B.: Cooking times are indicative.